

DESSERT MENU //

all £7.95



CHOCOLATE DOME - VOL 2. //

warm chocolate brownie, dark chocolate cremaux,
hazelnut shortbread, molton caramel sauce &
milk ice cream

CARAMELISED WHITE CHOCOLATE MOUSSE //

sunchoke ice cream, coffee,
Pedro Ximenez, brioche crumb

STICKY TOFFEE PUDDING //

coconut ice cream, red miso caramel sauce (VE)

SMOKED CHEESECAKE //

milk ice cream, blackcurrant vinegar, sea salt (GF)

LEMON & RASPBERRY POSSET //

meringue, toasted marshmallows & caramelised white
chocolate (GF)

.....
ST JUDES CHEESE // £16.95

oozy soft baked raw milk cheese to share, fresh
truffle, sourdough crackers

RASPBERRY & PISTACHIO ESPRESSO MARTINI // £10

raspberry vodka, pistachio, mr black coffee liqueur,
clifton coffee



D I G E S T I F S //

Sweet wine //

RECIOTO DELLA VALPOLICELLA, 2016-ACCORDINI

Intensely flavoured. Blackberry jam and cherries on the nose which follow through the luscious, velvety finish

75ml glass £6.50 500ml btl £35

SAUTERNES CHATEAU PADOUEN 2015

Golden colour with amber highlights, complex aroma of honey, quince and tones of white flowers with shades of dried fruits.

75ml glass £6.50 750ml btl £45

BOSCHENDAL VIN NOBLE 2016

late harvest Riesling & Viognier a lavis natural sweet wine with richly concentrated raw honey, red apple & pineapple

75ml glass £6.75 375ml btl £32

Port //

GRAHAM'S FINE TAWNY PORT

Ripe red fruit aromas nicely balanced by hints of dried fruits.

Nut and caramel flavours

50ml glass £6 // 750ml btl £65

GRAHAM'S LATE- BOTTLED VINTAGE PORT

Deep red colour. Aromas of eucalyptus and fresh mint. Very rich and full-bodied, packed with layer of red fruit flavours balanced by peppery tannins

50ml glass £7 // 750ml btl £75

Sherry //

HARVEY'S AMONTILLADO //

It's smooth, elegant and full-bodied with a woody aroma and nutty flavours. Dry in style

50ml glass £4

HIDALGO OLOSOSO "FARAON"

A dark caramel nose. A rich, darker, coffee and hazelnut-centric style of Sherry

50ml glass £6